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Awards & Recognitions

Best Bars And Lounges In a Five Star Hotel FoodFood Awards - 2018	High Ultra Lounge	
Most Innovative Restaurant Opening Of The Year FoodFood Awards - 2018	Art Café	
Best Rooftop Bar EazyDiner Foodie Awards 2018	High Ultra Lounge	
Best Hotel – Luxury FKCCI Tourism Award 2018	Sheraton Grand Bangalore Hotel at Brigade Gateway	
Hotel Of The Year 2018 For Karnataka Travel & Hospitality Awards 2018	Sheraton Grand Bangalore Hotel at Brigade Gateway	
Best Italian Restaurant In Bangalore Times Food & Nightlife Awards 2018	Bene	
Luxury Hotels in Bangalore Luxury Lifestyle Awards 2018	Sheraton Grand Bangalore Hotel at Brigade Gateway	
Hall of Fame 2018 FoodFood Awards 2018	Vineet Verma	
Hospitality India & Travel Awards- Best Business Hotel Bangalore	Holiday Inn Express & Suites Racecourse Bengaluru	
India Travel Award South 2018 - Best Debut Hotel	Holiday Inn Express & Suites Racecourse Bengaluru	

From The ED's Desk

Dear Member,

Greetings!

This has been an eventful period for us here at Brigade Hospitality. Upcoming launches, an everincreasing base of satisfied members & guests and of course our continued endeavour to keep improving our services, has kept us happily busy.

It gives us immense pleasure to announce that our newest hotel, **Four Points by Sheraton, Kochi Infopark** is open for business and you are all invited. This 218 keys hotel is our first in Kerala and the sixth in our bouquet of hotels.

Inspired by the success of Parkside Residences for Seniors at Brigade Orchards, Devanahalli, our Group has launched **Parkside by Brigade** Residences for Independent living across the city. To support these projects, we have set up a new vertical in our Hospitality division that will provide a range of Senior Living Services to our residents in Parkside by Brigade. With a collective experience of several decades in Hospitality services, we are confident and excited to enter this new domain. It is our resolve to ensure that our Senior Residents are provided with a range of services in keeping with their expectations from us.

Our **Signature Club Resort @ Brigade Orchards** continues to gain in popularity and has become a favourite destination and a weekend getaway for many including some leading corporate names. We are happy to inform that our much awaited **O2 Spa** is now open and has been receiving positive reviews from our guests. We look forward to the pleasure of receiving you as well, at Signature Club Resort.

Our Celebrations Catering division has become a preferred name in the field of Institutional catering and we feel privileged to cater to some of the leading international brands. We produce over 12000 meals a day at present and this number should go up substantially in the coming years. We take this opportunity to thank our esteemed clients, as without their support and encouragement, this would not have been possible.

We wish to convey our deepest gratitude and appreciation to our members for their generous contribution towards Kerala and Coorg Relief Aid. All items were safely handed over to the respective Relief camps.

The coming year promises to be yet another exciting year and we look forward to your continued support and encouragement. Please do keep writing to us with your valuable feedback and suggestions.

Wising you a very happy and prosperous 2019!

Warm Regards

Vineet Verma, MRICS Executive Director & CEO - Brigade Hospitality







Vineet Verma, Executive Director & CEO, Brigade Hospitality was bestowed the 'Hall of Fame' Award at the Food Food Awards 2018



Karnataka Best Employer Brand Award 2018





Table Tennis Masters Open Doubles - Galaxy Club



Water Safety Session & Swimming Competition - Augusta Club

Water Yoga Session - Galaxy Club



World Environment Day - Regent Club

Kannada Rajyotsava Treasure Hunt - Galaxy Club



What's trending

Eggless Plum Cake

Dry fruits - 200 gms

(Cranberries, Apricots, Glace Cherries, Raisins)

Plums - 5-6 (chopped finely)

Chopped Nuts - 100 gms (cashew nuts, walnuts, almonds) Salt - 1/4 tsp, Citrus Peels - 20 gms, Cinnamon - 1.5 gms Nutmeg - 1/3 tsp grated, Cloves - 8 pc,

Hot Water - 3/4th cup, Vinegar or Lemon Juice - 1 tbsp Vanilla Extract - 1 tbsp, Brown Sugar - 200 gms Melted Butter - 80 ml, Orange Juice or Apple Juice - 120 ml Baking Soda - 1 tsp, All Purpose Flour - 210 gms

Pre-Preparation:

- 1. Chop the dry fruits and nuts separately. Add dry fruits and citrus peels to a large mixing bowl.
- 2. Bring 3/4 cup water to a boil and pour the hot water over the dry fruits and chopped plums. Leave them aside to cool.
- 3. Add cinnamon, cloves and nutmeg to a mini spice jar. Make a fine powder. When the mixture cools down, preheat the oven to 170 C for at least 15 mins.

Directions:

- 1. Add the brown sugar, melted butter, orange juice, vanilla and vinegar to the fruit mixture. Stir everything well.
- 2. In another mixing bowl, sieve together flour, salt, spice powder and soda.
- 3. After 15 mins of pre-heating the oven, give the fruit mixture a good stir. Pour it to the flour all at once. Make sure the fruit mixture has cooled down before adding it to flour.
- 4. Mix gently with a spatula until you see no streaks of flour. Add in cherries and chopped nuts. Gently give it a good stir. Pour this to a cake pan.
- 5. Keep it in the oven and bake at 170 C for 35 to 40 mins. If using a 8 inch pan it takes about 40 mins. If using a 9 inch pan it will be done around 32 to 34 mins. If baking in a loaf pan it takes about 50 to 55 mins.
- 6. Cool the cake in the pan for 10 to 15 mins.
- 7. Invert it on a wire rack carefully. Cool it completely before slicing



Non-Alcoholic Eggnog

Recipe:

2 cups milk, 5 whole cloves

1/2 tsp ground cinnamon

1/4 cup sweetened, condensed milk

4 egg yolks, 1/2 cup granulated sugar

1 cup heavy whipping cream

1 tsp ground nutmeg, plus more for garnish

1 tsp vanilla extract

Directions:

Put milk, cloves, cinnamon and condensed milk over low heat in a saucepan until the mixture is little warm. Slowly increase the heat to medium and bring the mixture to a low boil, careful not to allow an overheated or started bubble. In a medium bowl, combine the eggs and sugar.

Beat eggs until lightened in colour and fluffy. Slowly temper the eggs by adding about 1 tbsp at a time of the hot milk mixture into the egg and sugar mixture. Once enough of the milk is in the egg mixture, pour it all back into the saucepan.

Heat over medium heat for 3-5 minutes, stirring frequently, until thickened enough to leave a clean line on the back of a spoon. Add the heavy whipping cream, nutmeg and vanilla extract to the mixture and heat through.

Do not bring to a boil else eggs will get stringy like egg drop soup. Strain the mixture using a fine mesh strainer to catch the spices. Place in an airtight container in the refrigerator and let cool for at least one hour, preferably longer. Serve cold. Garnish with additional nutmeg if desired.





Layered up for the winter

With layering trends reaching its peak, it's time to master your ultimate layering game this winter. Do not hesitate to let every layer portray your style. Be it neutral ensembles like greys and browns in subtle plaids or light winter hues that are brought out with dark blues and black, both men and women can experiment with layers.

Just throw on a trench coat or jacket paired with combat boots for a casual look (that goes for both men and women). If you're feeling dressy, try reverse layering a strap dress over a sweater paired with frill socks and heels while men can always opt for turtle neck sweaters under their jackets and trench coats. Lucky for us, printed stockings and socks have been all the hype this year so both men and women can slip into your most comfortable footwear and be sure not to get cold feet.

For the bold fashion enthusiasts, print on print or checks on checks is an option and for the less adventurous, add one layer of colour in an otherwise monotone outfit. Women can make a style statement with the various hair accessories and headscarves that are in trend and men can bring out their style with neck scarves and mufflers. Thigh- high boots are, of course, the winter sensation and the go- to fashion trend if you live in a place with extreme winters.

Winter is a time to bring out the best of your wardrobe. So let's layer it up and get warmed up for the winter and all the merriment this season brings with it.

Courtesy: Suzaana George Fashion Stylist, Bangalore Instagram: @suzaana_george





India is a land of diversity with vast topography, varied cultures and different traditions. Numerous festivals celebrated here are a mark of its rich culture & traditions. While few are solemn religious affairs, others bring with them much joy and happiness. Furthermore, there are others that are marked not just by their popularity, beauty or piety but by their extraordinariness. We bring to you few wonderful celebrations in India.

Navaratri is a 9 day Hindu festival which is celebrated during Autumn every year. It is observed for different reasons and celebrated uniquely across the subcontinent of India. While the Eastern and Northeastern part of India celebrates Navaratri as Durga Pooja; the North, South and Western parts of India celebrate the festival as Rama Leela and Dussehra.

If one desires to witness the Dussehra celebration, then these are the places worth watching it from:

Mysore Dussehra: During this occasion, the entire city is decorated with flowers, diyas and bulbs. The Mysore Palace is illuminated for a whole month, caparisoned elephants lead a colorful procession through the vibrantly decorated streets of the princely city.

Durga Pooja: Men and women can be seen wearing their best colorful dresses. Bengali women wear their traditional white sarees with red border while playing Sindoor Khala (Sindoor khala is a ritual in the Bengali culture). The sounds of Dhol, Dhak, Dhunuchi nachh, the fragrance of agarbattis fill the air with freshness and purity.

Diwali, popularly known as the festival of lights is celebrated throughout India over the course of 5 days. Due to India's cultural and ethnic diversity, the festival is celebrated uniquely in different parts of India.

their blessings on this auspicious day.

East India: Diwali is mainly dedicated to the ancestors, an earthen oil lamp is lit on poles to guide the souls of the departed loved ones to heaven in Odisha. The people of West Bengal and Assam worship Goddess Kali on the night of Diwali which is followed by offering prayers to their ancestors. The people of Bihar and Jharkhand perform Lakshmi Pooja in the evening which is followed by making rangolis on the verandah of their homes and temples.

West India: Rangoli plays an important aspect of their Diwali decoration. While Gujaratis draw footprints of Goddess Laxmi on the threshold of the house along with lighting diyas (earthen lamps) on the night of Diwali, the Maharashtrians perform Lakshmi Pooja at their homes and organize a feast known as 'Faral' for families and friends where karanji, ladoo, chakli & sev are served.

South India: While Andhrites and Tamilians worship Lord Krishna and wife Satyambha's victory over the demonic king Narkasura, the Kannadigas celebrate this festival of Lights by taking oil bath, bursting off firecrackers and organizing family reunions.





Social Gatherings

Ugadi symbolises the beginning of the New Year for the states of Karnataka, Andhra Pradesh and Telangana. The term Ugadi is believed to have originated from the Sanskrit word Yugadi. Yugadi is the merger of two words, Yuga (meaning period or age) and Adi (meaning the beginning) translating to "the commencement of a new period or age".



According to mythology, it is believed that on this very day Lord Brahma created the universe hence marking as the beginning of Satyayug. On this day, the houses are cleaned and decorated with buntings made of fresh mango leaves and flowers. The main entrance is decorated with colourful patterns or 'Rangoli' to welcome auspiciousness. On Ugadi, a special concoction known as 'Bevu Bella' in Karnataka or 'Ugadi Pachchadi' in other states is prepared which comprises of fresh jaggery, margosa flowers, fresh tamarind, tender raw mangoes, salt, and fresh pepper ground into a liquid and is consumed. It is also believed that consuming this concoction purifies the blood and increases one's immunity to fight diseases.

The other traditional dishes that are prepared during Ugadi are Mango rice made from raw mangoes and a dessert made by stuffing fresh jaggery into Indian bread known as 'Obbatu' in Karnataka or 'Bhakshaalu' in Andhra Pradesh & Telangana.

Ugadi is celebrated to welcome a new start for every year with the expectations of happiness, growth and prosperity.



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29th Floor, World Trade Center, Brigade Gateway Campus, 26/1 Dr. Rajkumar Road, Malleswaram West, Bangalore 560055.



The Addams Family visits MLR Convention Centre, Whitefield!

MLR Convention Centre, Whitefield has eerie visit from the Addams Family Musical! Directed by Leila Alvarez! The story setting is when Wednesday Addams, the ultimate princess of darkness, has grown up and fallen in love with a sweet, smart young man from a respectable family – a man her parents have never met. And if that weren't upsetting enough, Wednesday confides in her father and begs him not to tell her mother. Now, Gomez Addams must do something he's never done before – keep a secret from his beloved wife, Morticia. Everything changes for the whole family on the fateful night they host a dinner for Wednesday's 'normal' boyfriend and his parents! Filled with hilarious lyrics, uplifting and haunting melodies and quirky dance routines!

The play is an initiative by The CAUSE Foundation which is committed to promoting local talent with profits going to worthy local charities.

Signature Club Resort introduces its all new spa!

So what does a Signature's Spa provide? It can be a space to pamper yourselves for much needed "me" time, to relax, recharge, detox and re-energise. Our Spa caters to a range of health promoting experiences. It is necessary to escape from our busy work schedule every now and then. Relax and rejuvenate with the best services brought to you by O2 Spa. Book your stay now to avail a special introductory offer of 20% discount till 31st January 2019.





BMW & Harley-Davidson Showcase

Mysureans got to see and test ride the premier BMW and Harley-Davidson Motorcycles which were on display at Grand Mercure Mysuru between the 3rd & 4th of Oct 2018.

Sheraton Grand is bringing in the festive joy early!

Shine Spa for Sheraton[™] is a paradise for body spa enthusiasts offering exclusively designed packages, Shine massage services to soothe aches and pains, alleviate stress and rejuvenate the body; Shine facial treatments to purify and enhance beauty. Avail a special discount worth 15% off on the selected spa services.



Water Yoga at Galaxy Club

Like most forms of water exercise (besides swimming), water yoga is super low impact, making it an ideal way for people with joint pain to improve their strength, flexibility, and range of motion.

Galaxy Club had children and adults taking part in the water yoga session organized on world yoga day. The session was headed by an internationally certified Yoga (Water Yoga) expert. From getting the participants to relax in the water to making them do challenging asanas in water the session was extremely well planned and executed and the participants enjoyed every second of it. Emphasis on slow movements in sync with the right breathing technique. There were also some activities in water and the trainer shared her insights on the positive effects on the body due on doing Water Yoga.





GRAND MERCURE

The Grand Breakfast

At Grand Mercure Bangalore, guest can now expect much more than a regular buffet for breakfast, and not feel guilty about eating out.

Our chefs have specially crafted a menu which strives to reinvent and break the monotony of the buffet breakfast. Our Executive Chef, Gopal Jha, has always had a keen interest in the guests' preference and taste, and is always creating, customizing and presenting unique dishes according to the guests' likeness. One such result of extensive research and experience as a chef are these mouth-watering breakfast dishes like Californian Breakfast Benedict, Devils on Horseback, Cheesy Italian Breakfast Bowl among many others.

Our menu has an array of cuisines and fusion. There will be something for everyone.

The Grand Breakfast is part of breakfast buffet

Breakfast buffet

Price - INR 749++

Timings - Weekdays (6:30 AM - 10:30 AM) Weekends (6:30 AM - 11:00 AM)

Venue – 12th Main, Grand Mercure Bangalore,

12th Main, 3rd Block, Koramangala,

Bengaluru – 560034

For reservations -

Call: 080 45121212 or email: h7155-fb4@accor.com



Noted Television Anchor Rohan Patoley and renowned culinary historian Dr. Ashish Chopra from the Travel XP team shooting at the Grand Mercure Mysuru for a Program on Travel XP - "Thalis of India" Season 2.





Time Out



Brain Teasers

- 1. The more you take, the more you leave behind. What am I?
- 2. What 7 letter word is spelled the same way backwards and forewords?
- 3. You have me today,
 Tomorrow you'll have more;
 As your time passes, I'm not easy to store;
 I don't take up space,
 But I'm only in one place;
 I am what you saw, But not what you see.
 What am I?

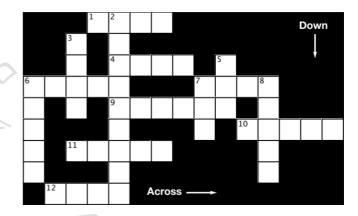
Crossword: Opposites

Across

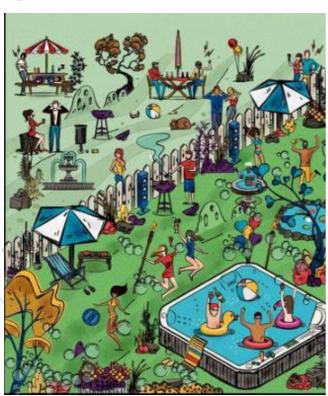
- 1. Opposite of buy
- 4. Opposite of push
- 6. Opposite of true
- 7. Opposite of soft
- 9. Opposite of wide
- 10. Opposite of right
- 11. Opposite of black
- 12. Opposite of early

Down

- 2. Opposite of cheap
- 3. Opposite of empty
- 5. Opposite of cooked
- 6. Opposite of last
- 7. Opposite of cold
- 8. Opposite of clean



Spot the Differences



Answers on page 14

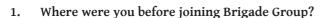




Know your service provider

Guna Shekar

Head of Sales, Signature Club Resort



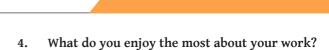
Chancery Pavilion, a well-known 5 star hotel brand in Bangalore.

2. How has your time with Brigade been?

A great place to work, which motivates flexibility, team work, open communication, honesty and leadership. I deal with new challenges everyday and it induces me to put my best efforts.

3. Tell us about your family

We are a five-member family comprising of my father, mother, my wife and my 3-year-old son. We enjoy spending quality time together. My father is an agriculturist and is a firm believer of the honest and hardworking way of life. I derive my inspiration from him.



Everyone in the team shares the same vision and works towards it. We all strive together to deliver the best result.

5. What's a typical day in this position like?

Being in Sales, my schedule comprises of mostly understanding my clients, market trends & guest interests assessing progress towards the revenue budget and forecast. We conceptualise to increase efficiency and productivity.

What's your favourite holiday destination?
 Manali.

Answers to Time Out

Brain Teasers

- 1. Footsteps
- 2. Racecar
- 3. Memories



Crossword: Opposites

Acro	oss		Dow	/n	
1	_	Sell	2	_	Expensive
4	-	pull	3	-	full
6	_	false	5	-	Raw
7	-	Hard	6	-	First
9	-	Narrow	7	-	hot
10	-	Wrong	8	-	Dirty
11	-	White	1		
12	-	Late			

Spot the Differences

In the pool:

- 1 The inflatable swan is a different color.
- 2 The bottle in the person's hand is popper open
- 3 The mate is off a different color.

Beside the pool inside the lawn area two girls:

- The fire is lit in the stick that the girl in red color dress is holding.
- 5 The girl in blue dress is holding a drink in her hand

Beside the fence, inside the garden area:

- 6 The chair is placed differently under the umbrella.
- 7 The girl in the blue Swimming costume is wearing an inflatable prop.

Outside the lawn area:

The balloon color is different with an extra added balloon.

Club Coaching

Regent Club

Power Yoga

Mr. Mansuri | Contact Number: 90365 47306 Monday to Friday (Morning Batch) - 8:30 a.m to 9:30 a.m

Monday, Wednesday & Friday (Evening Batch)

7:30 p.m to 8:30 p.m

Swimming

Mr. Altaf | Contact Number: 97405 05263 Saturday & Sunday (Weekend Classes) 10: 00 a.m to 11:00 a.m (Adults) 11:00 a.m to 12:00 noon (Kids)

Zumba Fitness

Mr. Royston | Contact Number: 98458 63813

Tue, Thu & Fri (Morning Batch) - 7:20 a.m to 8:20 a.m

Tuesday & Thursday - 7:00 p.m to 8:00 p.m Saturday - 5:00 p.m to 6:00 p.m

Basketball

Mr. Chidanand | Contact Number: 98456 98204

Tuesday & Thursday : 05:00 p.m to 06:30 p.m,

06:30 p.m to 08:00 p.m

Monday & Wednesday : 04:30 p.m to 06:00 p.m

Tennis

Ms. Archana Venkatraman | Contact Number: 9945597413

Monday & Wednesday: 6:30 p.m - 7:30 p.m

Badminton

Mr. Raghav | Contact Number: 9845450909

Mon, Wed & Friday: 5:00 - 6:00 p.m

Mon - Friday: 6:00 - 7:00 p.m

Public Speaking

Mr. Nilabha Nag | Contact Number: 8876941004

Monday to Friday: 11:00 a.m - 12:30 p.m

Cross Fitness

Mr. Prashant Arora | Contact Number: 9845081710

Monday to Friday: 6:00 a.m - 7:00 a.m

Augusta Club

Yoga

Mrs. Umashankari V | Contact Number: 9632555718

Mon to Thu: 10 am to 10.45 am; Sat & Sun: 6.30 am to 7.30 am

Mrs. Divya R | Contact Number: 9880217427

Mon to Fri: 11am to 12noon

Mrs. Kavitha | Contact Number: 7619627641

Mon to Fri: 7am to 8am, 7pm to 8pm

Badminton

Mr. Amith HS | Contact number: 8553332518

Mon to Fri: 5.30am to 6.30am; Sat & Sun: 2pm to 4.30pm

Gym Fitness Class

Mr. Mohammed Shariff | Contact number: 9986304547

Tue to Sat: 7am to 8am, 8am to 9am;

Mon to Fri: 5.45pm to 6.45pm

Gym Fitness Class(Personal): Mon to Thu: 9am to 11am **Theatre**

Mr. Ravi Misra | Contact Number: 8971213900

Fri: 5pm to 7pm; Sat & Sun: 11am to 1pm, 3pm to 5pm $_{\rm e}$

Gymnastics

Mr. Ravi Misra | Contact Number: 8971213900

Mon to Wed: 5pm to 6pm; Sat & Sun: 9.30am to 10.30am

Augusta Club

Dance

Mr. Ravi Misra | Contact Number: 8971213900 Tue & Thu: 5pm to 6pm, 6pm to 7pm

Kungfumatics

Mr. Ravi Misra | Contact Number: 8971213900

Mon & Wed: 6pm to 7pm



Galaxy Club

Badminton

Ms. Nayanatra | Contact Number: 9242897217

Mon to Friday: 16.30 to 18.00

Swimming

Mr. Vinay Basavraj | Contact Number: 9738651093

Tue & Fri: 08.00 to 09.00

Ms.Kavitha | Contact Number: 9886785804

Tue-Fri: 7.00 to 8.00 Tue & Thu: 16.00 to 19.00

Akshar Power Yoga

Mr. Manish Kumar | Contact Number: 9817493459

Mon to Fri: 07.30 to 09.30 Mon, Wed & Fri: 6.30 to 7.30

Judo & Karate

Mr. Raju | Contact Number: 9900154231

Mon & Tue: 18.30 to 19.30

Drawing & Painting Class

Ms. Surabhi Gupta | Contact Number: 7718809817

Mon & Fri: 16.30 to 18.30

Bharatanatyam Classes

Ms. M P Bhargavi | Contact Number: 9008128398

Tuesday & Firday: 17:30 to 18:30, 18:30 to 19:30

Table Tennis

Mr. Nagarjun | Contact Number: 7204152114, 9008174922

Mon, Wed & Fri: 17.00 to 18.00, 18.00 to 19.00

Yogventure

Ms. Neetu | Contact Number: 9886421219

Sat & Sun: 10.00 to 11.00

Bollywood Dance Class

Mr. Salman | Contact Number: 8553242886, 8867449686

Wed & Thu: 17.30 to 18.30, 18.30 to 19.30

Zumb

Mr. Praveen | Contact Number: 7760452363

Tue, Thu & Fri: 11.30 to 12.30



The Woodrose

Swimming

Tuesday to Saturday: 6.00 am - 4.00 pm



Badminton

Mr. Rahul

Saturday :12.00 pm - 1.30 pm

Sunday : 3.00 pm - 4.30 am



Monday, Wednesday & Friday: 04.00 pm - 5.00 pm







Hotels





Kochi Infopark









GALA

www.signatureclubresort.com

www.galaxyclub.in





www.regentclub.in

www.brigadehospitality.com



Clubs

www.woodroseclub.com

celebrationsllp.com

Convention Centres

MLR CONVENTION CENTRE J P Nagar | Whitefield

www mlrin

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www.brigadehospitality.com